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China, People's Republic of

Food and Agricultural Import Regulations and Standards

Admin Measures for Import and Export Meat

Product Inspection and Quarantine

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Administrative Measures for Import and Export Meat Product Inspection and Quarantine and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
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This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

Summary

The following measures were issued by the State Administration for Quality, Supervision, Inspection and Quarantine (AQSIQ) to govern imported and exported meat product inspection and quarantine. AQSIQ announced the measures on September 3, 2002. The chapter on export meat product inspection and quarantine has not been translated and is therefore not included. The measures also include an appendix on the inspection and quarantine requirements for cold storage facilities. The measures are effective October 1, 2002.

Administrative Measures for Import and Export Meat Product Inspection and Quarantine

Chapter I. General Provisions

Article 1

In order to strengthen the supervision and administration of entry and exit meat product inspection and quarantine, guarantee the safety and hygiene of entry-exit meat products, prevent animal diseases from entering China, protect the safe production of agriculture and animal husbandry, protect human health and safeguard the status of China's foreign trade, this regulation is formulated based on the "Law of the People's Republic of China on Import and Export Commodity Inspection" (CH2029), "Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine" (CH1051), "Frontier Health and Quarantine Law of the People's Republic of China", "Food Hygiene Law of the People's Republic of China" (CH1042), as well as all the relevant implementation regulations.

Article 2

This regulation applies to inspection, quarantine, supervision and the administration of entry and exit meat products.

Article 3

Meat products in this regulation refer to any parts of slaughtered animals, which are supplied for human consumption, including carcass, meat, offal, and by-products or processed products that use the above mentioned parts as raw materials (except canned meat products).

Article 4

China General Administration of Quality Supervision, Inspection and Quarantine (abbreviated hereinafter as AQSIQ) unifies national supervision and administration of entry and exit meat product inspection and quarantine. AQSIQ's branch inspection and quarantine organizations at various places (abbreviated hereafter as CIQ) shall be responsible to implement inspection and quarantine, management, and supervision of entry and exit meat products.

Chapter II. Entry Inspection and QuarantineArticle 5

Responsible government agencies of any countries or areas exporting meat products to China shall sign an inspection and quarantine protocol with AQSIQ and identify inspection and quarantine requirements. CIQ shall implement inspection and quarantine based on the protocol and relevant Chinese laws and regulations.

If necessary, AQSIQ shall send its officials to the countries or areas exporting meat products to China to have a pre-inspection.

Article 6

AQSIQ shall implement a registration system for meat processing plants that export meat products to China. Meat products processed by plants that are not registered by AQSIQ shall not be allowed to enter China.

Article 7

AQSIQ shall implement a quarantine permit system for entry meat products. The buyer of entry meat products shall go through quarantine permit formalities and obtain the Animal and Plant Quarantine Permit prior to signing trade contracts.

Article 8

Entry meat products can only enter China through ports designated by AQSIQ. Entry ports shall satisfy the following conditions:

1) Entry ports shall have cold storage warehouses big enough for imported quantities of meat products. Conditions of cold storage warehouses shall comply with the "Inspection and Quarantine Requirements on Designated Cold Storage Warehouses for Entry Meat Products" (see Appendix). CIQ offices shall keep a record of the warehouses in the area under their jurisdiction.

2) An entry port animal and quarantine office shall have the necessary laboratories and technical staff for entry meat product inspection and quarantine.

Article 9

Before or at the time of meat product entry, the buyer or his or her agent shall apply for quarantine inspection at the CIQ port of entry office with such documents as the "Entry Animal and Plant Quarantine Inspection Permit," the official Quarantine Certificate issued by the exporting country or region (original), Certificate of Origin, trade contracts, Letter of Credit, bill of lading and invoices.

Article 10

The CIQ office shall verify all documents. If the documents are qualified, the CIQ office shall accept the application for quarantine inspection and cancel the import quantity after verification.

Entry meat products, without an official Quarantine Certificate issued by the exporting country or region, or with the official Quarantine Certificate that does not meet requirements, or without an effective Entry Animal and Plant Quarantine Inspection Permit, shall be returned or destroyed.

Article 11

The container transporting entry meat products shall be disinfected for the prevention of epidemics under the supervision of the CIQ port of entry office.

Entry meat products shall not be unloaded from the means of transport without the consent of the CIQ port of entry office.

Article 12

The CIQ port of entry office shall implement quarantine inspection according to the following regulations:

- 1) Shall verify whether the meat product entry documents comply with the goods in product name, quantity (or weight), shipping container number, exporting country or region, processing plant or registration number, packaging, a number sealed with lead, and quarantine inspection marks or seal.
- 2) Shall verify whether temperature records comply with requirements.
- 3) Shall verify packaging: outer carton shall have clear English and Chinese marking to indicate product name, specifications, country of origin, production date, shelf life, storage temperature, plant registration number and destination. Destination shall be stated as the People's Republic of China. The outer carton shall be sealed with a one-time inspection and quarantine mark. Inner packaging materials shall be new, non-toxic, and non-harmful materials and marked with product name and plant registration number.
- 4) Shall verify whether products are spoiled, malodorous, or have hair, blood, excrement, pollutants and other harmful foreign materials.

Article 13

Respective measure shall be taken based on spot inspection and quarantine:

- 1) Meat products that do not comply with the statement on the documents shall be returned or destroyed.
- 2) Meat products that are spoiled or contaminated by harmful foreign materials shall be returned or destroyed.

Article 14

After spot inspection and quarantine, qualified entry meat products shall be transported and stored at cold storage warehouses designated by AQSIQ.

At the same time, CIQ offices shall conduct sampling inspection and quarantine based on relevant regulations.

Article 15

Samples shall be taken based on the following requirements:

1) Sample taking shall use precautions to prevent samples from being contaminated. Samples shall be put in specific bags, or samples can be taken directly from original packaging. Samples shall be stored under similar temperature as transportation media (on ice, in refrigeration, or in deep-freeze refrigeration)

2) After samples are taken, containers or bags storing the sample shall be labeled to indicate the sample's name, varieties, declaration number, sample source, quantity, place of sample collection, technician and date of collection. A "Sample Certificate" shall be issued.

Article 16

Laboratories shall have a visual inspection of samples to see whether freshness, color, and smell are normal, and whether there is blood and blood coagulation. If necessary, a volatile saline nitrite, or boiling test shall be taken.

Article 17

The entry meat products sample shall be tested for microorganisms. The sample shall also be tested for heavy metal residues, pesticide residues and animal drug residues based on "supervision and control plan of toxic and harmful residues contained in animal source food".

Microbiological tests for items include enforcement tests on total number of bacteria, Salmonella, pathogenic E. coli (including O₁₅₇ and O₁₅₇: H₇). Supervision shall be taken on single-cell Listeria and Campylobacteria. Processed meat product enforcement shall entail a Staphylococcus Aureus Test.

Entry meat products that could be contaminated by infectious or parasitic diseases shall subject to relevant tests according to the animal disease situation in the exporting country or region.

Article 18

Based on inspection and quarantine results, CIQ port entry offices can have the following treatment of entry meat products based on the administration of entry-exit inspection and the quarantine certificate.

1) Qualified meat products will be issued the "Inspection and Quarantine Certificate for Entry Goods" which allows for production processing and utilization.

2) Unqualified meat products shall be issued the "Notification of Inspection and Quarantine Treatment." They shall be returned, destroyed, or treated and turned into non-harmful products under the supervision of CIQ offices.

- 3) If necessary to claim losses, relevant certificates shall be issued.

Article 19

Before obtaining the "Inspection and Quarantine Certificate" for entry goods, the buyer of the goods or the agent shall not move, process or use the entry meat product.

Chapter III. Exit Inspection and Quarantine

Articles 20 through 37

Not translated

Chapter IV. Supplementary Articles

Article 38

The inspection and quarantine office will deal with any violations by the buyer or agent of the entry-exit meat products in accordance with relevant laws or regulations.

Article 39

Inspection personnel of the CIQ office should conduct inspection and supervision on entry-exit meat products strictly in accordance with legitimate power and procedure. They should abide by ethics, be faithful to their responsibility, and act with civility. Any violation of the law, regulation, or of the above mentioned regulation will be investigated and punished by the concerned office or a higher level office according to relevant regulations.

Article 40

AQSIQ is responsible for the interpretation of these measures.

Article 41

These measures will be effective from October 1, 2002.

Chapter V. Appendix

The Inspection and Quarantine Requirements for Designated Storage Freezers for Entry Meat Products

Article 1

Basic requirements for designated storage freezers

- 1) Storage freezers should have convenient transportation and traffic facilities, within the entry port administrative region, convenient operating space, and a 3000 ton freezer capacity. (excluding freezers owned by processing plants)

- 2) Storage freezers should be located in an area free of the pollution and hygiene conditions should conform with environmental protection. Roads to the freezer should be paved with cement and without water accumulation.

- 3) Storage freezers should be sealed, and with effective control measures for pests, mice, and mold.

- 4) Storage freezers temperature should be colder than negative 18 degrees Centigrade and the day and night temperature difference should not exceed one degree Centigrade.
- 5) Storage freezers should be clean and free of foreign odors, with proper hygiene, sanitation and rational layout.
- 6) Storage freezers should be equipped with an automatic temperature recording apparatus and use non-mercury thermometers.
- 7) Storage freezers should establish hygiene and quality standards containing the following items
 - a: hygiene, quality principle and target
 - b: structure of the organization and its responsibility
 - c: personnel management
 - d: sanitary requirements for the surroundings
 - e: sanitary requirements for the freezer and its facility
 - f: sanitary control for storage and transportation
 - g: quality recording
 - h: internal governance on the system quality.

Article 2

Management on Product Entering the freezer

- 1) Designated freezers need to verify that the original copy of the custom clearance form on entry goods is issued by the inspection and quarantine authority and retain a duplicate copy.
- 2) The following occurrences will be denied freezer entry. Timely reporting to the quarantine body is requested.
 - a: goods not in conformity with documents, loose packaging, ambiguously packaged, or packaging that does not conform with inspection and quarantine requirements.
 - b: spoiled or with foreign odors.
- 3) Different products (including different varieties, of different origin, different time of entry, different buyers) should not be stored in the same freezer area. Domestic products and entry products cannot placed in the same area. The passageway should be clean and free of obstacles.
- 4) Designated freezers shall establish a registration system on entry items, and assign someone to be responsible for the registration of entry meat products (including a registration document of the goods as well as a registration document of the buyer), and the hygiene and epidemic prevention and coordination with the quarantine inspection.
- 5) Designated freezers should complete the management manual on quality supervision of entry meat products, as the need occurs, for the verification by the inspection and quarantine bodies.

Article 3

Management on Product Exiting the Freezer

- 1) Designated freezers need to verify the original copy of the quarantine certificate for entry goods and retain the duplicated copy.

2) When goods leave the freezer, designated people are responsible for exit registration.

3) After the product is removed, the residue should be cleaned timely and receive due disinfection treatment.

Article 4

Management Supervision

1) Designated freezers should provide quarantine personnel with necessary quarantine and supervision facility.

2) Supervision of the freezer should be organized by quarantine body, whose function includes: sending officials at regular or irregular intervals to the freezer for storage inspection, product entry-exit registration and quality control system, product conformity with quarantine laws and regulations, and whether there is storage of illegal entry meat products, or if product lacks proper notification on the finding of illegal entry meat products, and if the quarantine label or seal has been broken or damaged.

3) When conducting examination, if any irregularities are found, the quarantine office shall order the freezer to amend itself within a stated time. Under serious circumstances, warnings should be issued, as well as suspension of the storage, or canceling of its qualification as a designated freezer.

4) Every month, designated freezers should submit the statistics of the entry-exit meat products of the previous month to the quarantine body, and be subject to verification by the quarantine body.

5) In case designated freezers undergo maintenance or its structure is to be changed, it should gain consent from the quarantine body and take epidemic control measures under the guidance of the quarantine body.

6) Waste from the process of entry into or exit from the freezer shall be contained at a designated area for disinfection as required by the quarantine office.

7) People in charge of the freezer should cooperate closely with the quarantine office during the quarantine inspection in accordance with the law. He or she should not conceal facts or refuse the examination.